



Primo Oven Assembly and Operation Manual

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FIRE AND SAFETY NOTICE: SAVE THESE INSTRUCTIONS

Used properly and in accordance with the manufacturers instruction, this oven should operate safely and without incidence. Failure to follow instructions may cause damage to property, bodily injuries or in some cases death.

Before using the oven, ensure all installation steps have been completed, that there are no obvious defects in the oven, the oven stand, or the recommended oven tools, and that the safety information has been read and understood by anyone using the oven. Failure to do so may void warranty. No liability is accepted for any injury, damage or loss caused where the oven has not been used and/or installed in accordance with the supplied instructions.

DO NOT use flammable liquids or fuels or similar at any time to start or maintain the fire, including firelighter fluid, petrol, diesel, lantern oil or kerosene.

Artificial lighting agents such as firelighters should only be used in small quantities to light the fire, in accordance with the manufacturers instructions.

DO NOT artificially attempt to induce airflow through the oven, for example using any form of fan.

DO NOT use water or extinguishers to calm a fire in the oven.

ONLY USE untreated dry hardwood as a fuel and DO NOT burn any refuse, plastics, treated wood including laminates, charcoal, chipped wood, pressure treated lumber, sappy wood (for example, pine) or fossil fuels.

ALWAYS WEAR PROTECTIVE CLOTHING: We strongly recommend gloves for use during oven operation, and the use of approved tools, including the handling of pots and pans and other items used within the oven.

ENSURE all tools and materials used in the oven are appropriate for high temperatures and take care whilst handling. No liability is accepted for any injury, damage or loss that occurs because non-approved tools have been used.

BEWARE of high temperatures achieved on the outside and inside the oven, be cautious of flying sparks.

DO NOT use this product indoors.

DO NOT place hands or arms inside the oven during and after operation. If any burns or scalds occur, immerse in cold water and seek medical advice.

DO NOT Keep any materials, combustible or not, near or within range of the oven at any time. This includes clothing, furniture, electrics, nearby shrubs or trees, insulation and any combustible fluids or the like.

ENSURE you have read and adhered to the minimum oven clearances.

ENSURE preparation and serving areas are away from the oven, securely store knives and cooking utensils.

DO NOT touch the oven or block or cover the oven entrance at any time during and after operation.

ALWAYS keep children, groups of people and pets at a safe distance away from the oven during and after operation.

Dispose of ashes in the appropriate way once they are cold. Use a metal shovel and place in a metal bin with a sealed lid. Keep this on a non-combustible surface away from combustible materials. Keep a bucket of sand nearby or invest in a fire extinguisher, or fire blanket. It is advisable to keep a first aid box.

DO NOT modify the oven in any way from the manufacturers design and specification.

Failure to follow operation and assembly instructions may void warranty.

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1. About your Primo Oven

Congratulations you are now the exclusive owner of your own registered design Primo Oven, by The Stone Bake Oven Company.

The Stone Bake Oven Company only use the highest quality refractory materials, hand selected to make your Primo Oven. This oven is carefully crafted by hand in England.



To get the most from your oven, we recommend you read and follow the complete manual and health and safety measures, additional guidance is available online. Your Primo arrives ready to use, without the need for timely curing fires. Upon first firing see section 3.2.2 **How to fire your oven in Autumn and Winter/ firing your oven the first time** failure to do so may void your oven warranty.

1.1 Protecting your Oven from the elements

To ensure the longevity of your oven, the Stone Bake Oven Company recommend following these steps.

Regularly (twice per year or more) seal your oven with the Stone Bake Sealant, available to purchase from our online store. Application is simple and it keeps your oven water repellent, for protection from frost and ensuring fast heat up times. Failure to seal your oven may effect your oven warranty. For further protection from the elements purchase a Primo weatherproof cover, also available online. www.thestonebakeovencompany.co.uk/shop.

In autumn and winter adhere to slow firing times (see How to make a fire in Autumn and Winter, section 3.2.1). Failure to do this may void your oven warranty.

1.2 Oven finish

Due to the oven's hand casting process and the nature of the materials used, natural variation between ovens is expected. We believe this adds to the rustic and individual charm of your oven. Rough edges may be smoothed gently with a coarse grit sandpaper.

1.3 Soot

After initial use, your oven may become blackened in parts, this is due to soot accumulation. This is a normal expectation of any wood fired oven.

1.4 Oven cracks/ chipping

Due to the expansion and contraction of the oven during operation, the appearance of cracks, visible during and after operation is expected. This is a normal expectation of any wood fired oven. This WILL NOT affect the longevity and effectiveness of your Stone Bake Oven.

Due to the nature of the casting material, the Primo Oven may get chipped during transportation and maneuvering. This will not effect the functioning or longevity of your oven, request a Patch Kit from the Stone Bake Oven Company.

1.5 Reinforcement fibres

Please be aware of the potential for fine metal fibres to protrude from the oven base or dome, take care and consideration when maneuvering or using.

1.6 Oven maintenance

The Primo Oven boasts very little cleaning and maintenance. All spilled and stuck on food can either be removed by the pizza peel (see Tools section 3.4), or will be burnt off by the heat achieved inside the oven. Simply empty out the ashes before the next firing in a safe way (see How to dispose of ashes safely 3.3). Seal or cover your oven with the Stone Bake Oven Company Sealant and/or Cover to protect your oven from the elements.

2. Oven delivery and assembly

2.1 Oven clearances

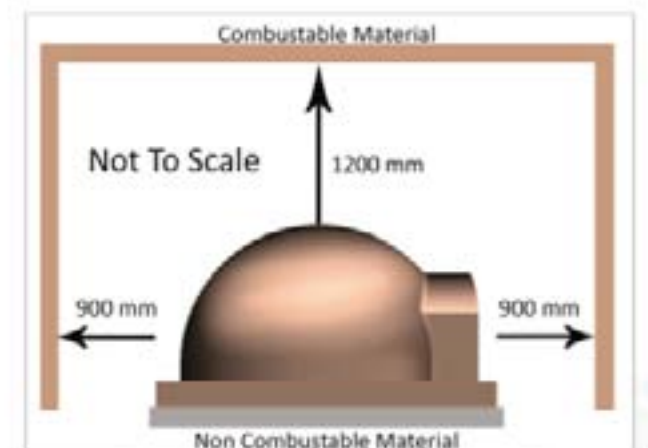
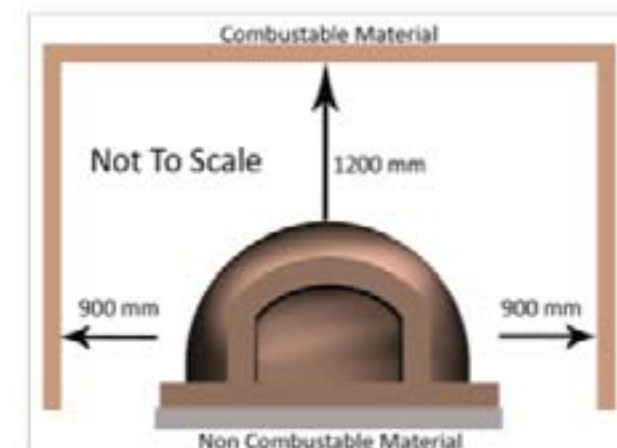


WARNING! HOT SURFACES

To ensure optimum safety please adhere to the minimum oven clearances to reduce fire risk.

It is essential that a clear space is maintained around the outside of the external walls of the oven. Combustible and non-combustible materials must be kept away from the oven during and after oven firing. We recommend at least 1200mm above the oven and 900mm from all sides of the oven.

Beware of flying sparks. If the base framework is used for wood storage it is recommended to cover the wood storage with a non-combustible material to protect from flying sparks and heat. Failure to follow instructions may result in fire. If you choose to build-in your Primo Oven, as defined by the Stone Bake Oven Company lesser oven clearances may apply. Contact the Stone Bake Team for more information.



2.2 Oven delivery



WARNING!

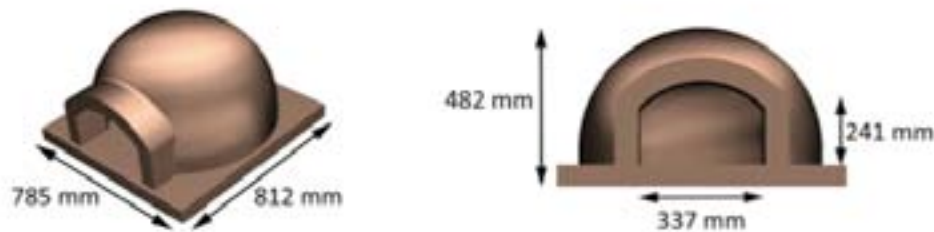
Oven assembly and movement require a minimum of 4 adults to reduce the risk of bodily injury and oven damage. The oven weighs approx 160 kg, in a total of three pieces. Take care during construction.

The Primo Oven is easy to assemble and arrives in an inclusive crate:

- The Oven dome, weighing approx 70kg.
- The Oven base, two parts, approx 45kg each.

2.3 Oven assembly

KEEP OVEN UPRIGHT AT ALL TIMES.



Step 1

Select position in outdoor space in which to place the oven, ensuring that:

- The base is level
- You adhere to oven clearances (see Oven clearances section 2.1)
- You are away from strong winds and drafts.

Step 2

If applicable construct the Primo stand with the instructions included or alternatively if you are constructing your own customized base for your Primo Oven, The Stone Bake Oven Company strongly advise that you lay the ovens base on a solid noncombustible foundation covering the entire surface area of the ovens footprint. If you decide to lay your own base, you must ensure that it is capable of supporting a weight of at least 200kg.

Step 3

NOTE: ENSURE OVEN BASE IS FACING THE CORRECT WAY BEFORE SET DOWN.

We recommend that anyone lifting the oven is adequately trained in lifting techniques. Ensure all fingers and clothing are kept clear from beneath the oven base and between oven dome and base joint.

NOTE: Oven dome and base is fragile handle with extreme care when moving to prevent slight chipping.

Carefully place the oven base in two parts on your level pre-constructed base or framework, lay the front of the ovens base first, followed by the rear of the ovens base which slots onto the front, as shown.



Tongue and groove base



Two parts fit together



To form the base



Carefully place the dome in place

Step 4

Once the base is installed in its desired location, follow by picking up the oven dome and with four strong adults carry with extreme care. Set down into grooves visible on oven base, keeping fingers and clothing clear from oven base and dome joint.

Your oven is ready to use!

3 How it works:

Once your oven is in place you are moments away from cooking in it. Please read and follow the health and safety measures below before firing your oven.

3.1 Do's and don'ts when using your Oven

DO NOT

- DO NOT use flammable liquids
- DO NOT use treated wood
- DO NOT cover entrance of oven
- DO NOT place combustible materials within 900mm
- DO NOT overfill
- DO NOT use steel brushes
- DO NOT use coals in the oven
- DO NOT touch hot surfaces with naked skin

DO

- DO Adhere to minimum oven clearances as advised
- ONLY USE non-treated, kiln dried hardwood
- Use organic firelighters or newspaper
- Wear protective clothing and use recommended oven tools
- Correctly dispose of oven ashes
- Keep children and pets away from oven
- Always check the oven for obvious defects before lighting a fire in it



WARNING! HOT SURFACES

The oven reaches high temperatures of up to 500 °C inside the oven with a hot outer surface. Beware of hot tools used inside the oven. Always use the recommended Stone Bake Tools (section 3.4) during and after firing your oven. Wear protective clothing, including gloves and closed footwear. Beware of flying sparks.

3.2. How to make a fire

Ensure you have read and followed all safety measures listed in section 3.1 Do's and don'ts, before lighting your oven. NOTE: The very first oven firing may take longer than usual to approach high temperatures, this is a normal expectation. A wet oven or low outdoor temperatures may also cause longer heat up times. Ensure you adhere to section 3.2.1 How to make a fire in Autumn and Winter/ lighting your oven the first time, failure to do so may void your Primo Oven warranty.

Step 1

Using kiln dried, non treated wood (this can be purchased from www.thestonebakeovencompany.co.uk), chop into kindling or buy ready cut kindling, use a single sheet of scrunched up newspaper and make a small cross sectioned structure out of kindling positioned around it, as shown in the pictures below. You may use organic fire lighters.



Cut kindling



Scrunched Newspaper



Kindling stack

Step 2

Light the newspaper



Simply light newspaper



Let the fire grow



and grow

Step 3

Slowly feed the fire with more and slightly thicker kindling, be bold on application, but make sure to not overfill your Primo. If flames are protruding out the oven opening, you have overloaded it with wood, wait for the flames to calm before continuing. Do not attempt to remove any burning material from

the oven. Keep adding kindling when appropriate, and leave the wood pile in the centre of the oven, this ensures the whole dome and base are saturated with heat. If your oven smokes incessantly or fails to reach high temperatures, your wood is most likely damp. Opt for kiln dried, hard wood for reliable cooking results.

Step 4

Whenever you cook in your Primo, always saturate the oven dome and base with heat. See the Cooking Technique guide online. This is key to all cooking techniques, from pizza, to roasts and baking.

Leaving the burning stack in the centre of the oven, soon your Primo will begin to reach optimum temperatures (450 degrees Celcius) you can tell this by either using an infrared thermometer/ floorstanding oven thermometer or alternatively, the black sooty build up within the dome will diminish away once the oven has reached its optimum cooking temperature and is ready for cooking in.

Step 5

You are ready to cook your first ever meal in your Stone Bake Oven.

Take care and move the embers of the fire to the back/side of the oven, exposing an area to place food. Maintain these high temperatures for pizza cooking, or alternatively let the oven cool for roasting and baking - see the Cooking Techniques Guide.

NOTE:

Take care when placing, moving and removing the food within the oven. Remember to rotate items in the oven, to ensure even cooking.

Alternate embers on each side when cooking over long periods to ensure even oven heat.

The Cooking Techniques Guide, available online, explains how to achieve many varied cooking environments in your Primo Oven.

Ensure adequate and safe disposal of hot and cold ashes. (see 3.3 How to dispose of ashes safely)



Sweep embers to the side



Place food items on oven floor

3.2.1 How to make a fire in Autumn and Winter/ lighting your oven the first time

It is imperative that you protect your Primo Oven with the Stone Bake Oven Sealant and/or Cover . This protects your oven from weather conditions and ensures faster heat up times. Failure to seal your oven may void your oven warranty.

Slow and steady start up fires are required when using your oven for the first time or firing it during Autumn and Winter. This can be done by purchasing a "Fire Log" available online or from retailers or alternatively start a slow, steady fire. Lighting a "Fire Log" ensures a small slow fire at a stable rising temperature.

Do this over 30 minutes then resume with the regular firing technique of the oven (see 3.2.). Failure to light the oven slowly at a gradually increasing temperature on your first oven firing or during autumn and winter may cause oven damage and may void your oven warranty.

3.3 How to dispose of ashes safely

Ashes from your Stone Bake Oven can still be a fire risk over 24 hours after firing, even when the oven appears completely cool. Ensure you wait for the oven to cool then remove ashes using appropriate tools and place in a metal bucket with sealable lid away from combustible materials.

3.4 Tools

To run your oven safely and effectively it is essential to use the correct tools available for purchase from the Stone Bake Oven Company's online store.

Use your Primo Oven door to calm a fire and for a range of cooking techniques, see the Cooking Techniques guide online.



CAUTION! HOT!

Take Care when handling the Primo Oven Door, the Stone Bake Oven Company recommend the use of appropriate high heat, protective fire gloves.

4. Lets get cooking

Now you know how to assemble and fire up your oven safely, you can experiment with many savory and sweet dishes, be sure to try out some of our very own Stone Bake recipes and our Cooking Techniques Guide. Visit us online, get in contact to share your experiences, and follow us on facebook or twitter! www.thestonebakeovencompany.co.uk

4.1 Types of wood fired cooking

Although arguably the most popular food to cook in your oven is Pizza's, your Stone Bake Oven is capable of cooking many dishes from all around the world, again and again, from savory to sweet, your imagination is your only limitation. Its easy, no fuss and you can cut cleaning times in half, due to the 'self clean' nature of your oven.

Shave as much as a third off conventional cooking times and cook a pizza to perfection in less than 90 seconds.

Visit our website for a range of free wood fired recipes, learn how to Grill, Roast, Sear, Bake, Cook Pizza's and achieve a range of wood fired cooking techniques, with our Cooking Techniques Guide available online.

5. Fire precautions

We recommend that whenever the oven is used, a water fire extinguisher of at least 9 litres capacity (to deal with any fire in the vicinity around the oven) and a bucket of sand are positioned in a readily accessible location. Although we have tested the use of fire extinguishers on the oven with no adverse affect, we recommend that in the case of emergency, only sand is used to knock down a fire within the oven. In order to satisfy UK Fire Safety Legislation, we strongly suggest that anyone who may tackle a fire should be adequately trained by a fire safety professional.

6. Warranty

Primo Oven Warranty

The Stone Bake Oven Company, producer of wood-fired ovens, warrants the Primo Oven to be free from defects in workmanship and materials for the period of 1 year from the date of delivery.

Investigation of claims against warranty

The Stone Bake Oven Company reserves the right to investigate any/all claims against its warranty's/this warranty, then subsequently to decide upon method of settlement.

Warranty Qualifications

The warranty outlined above is subject to accordance with the following qualifications:

- 1) The warranty does not apply to normal wear and tear of the oven or small/fine cracks which may appear due to the natural expansion and contraction under heat of the oven dome and base.
- 2) The Stone Bake Oven Company Primo Oven is installed in accordance to the Primo Installation Instructions, as outlined in the Stone Bake Oven Company Manual and complying with local building regulations.
- 3) The Primo Oven is subject to normal use, as defined by the operational manual. The Stone Bake Oven Company does not warrant the Primo Oven when any other fuels apart from dry untreated wood is burnt, as this may cause damage to the Primo Oven.
- 4) This warranty does not apply to cracking after overfilling the oven, or failing to use recommended fuels and/or failing to follow the guidelines of slow firing in autumn and winter.

Limitation Liability

Under this warranty and any other warranty expressed or implied by the Stone Bake Oven Company to the purchaser/s, shall be limited to repair, replacement or refund, subject to warranty qualifications being met as defined above.

In no event shall the Stone Bake Oven Company be responsible or liable for any incidental and consequential damages to property, bodily injuries and the like, caused by defects in its products. Whether or not such damage is caused by The Stone Bake Oven Company's negligence or such damage is discovered before or after replacement or repair.

Dealers and employee's have no authority to alter this warranty

Dealers and Stone Bake Oven Company employees have no authority to make any warranties or authorize any remedies which are not in accordance, or which are in addition to, those stated above.

How to register a claim against the warranty

In order for a claim against this warranty and for it to be valid, The Stone Bake Oven Company must be notified by telephone 0845 834 0252 or in writing to The Stone Bake Oven Company, Coombe House, Coombe Lane, Sway, Hampshire. SO41 6BP, claims should include the description of defect and original date of delivery with copy of original delivery/ advice note. Claims are to be made within 1 year of the advice note and delivery date.